



TURN YOUR COLD STORE INTO A REAL SPA

The market price for your fruits and vegetables is mainly determined by quality, demand and offer. But how to keep the best quality of your products for the right moment? It's simple: by choosing the right know-how in storage technology. Storage with Besseling.

When the natural ripening process is slowed down, many types of fruits and vegetables can be stored for longer periods. Besides temperature and relative humidity, 'Controlled Atmosphere' (CA) or 'Ultra Low Oxygen' (ULO) are the appropriate technologies to realize this.

By applying CA/ULO, the physiological processes within the stored products are slowed down, which results in longer shelf life. The product is put to sleep, so to speak. The required storage conditions are realized by creating a protective atmosphere which is to be maintained. A technology Besseling masters better than anybody else.



Every product type demands different conditions. Dependent on circumstances such as climate, weather, soil conditions, growing conditions and harvesting time, the optimal conditions do not only differ from year to year, but also with every product and even every variety. Being experts in CA/ULO-storage, we offer custom-fit solutions and every possibility to keep your finger on the pulse.

By lowering the oxygen level, respiration is slowed down and combustion of important nutrients is reduced. We aim at keeping the oxygen level as low as possible (Ultra Low Oxygen) in order to preserve these nutrients, and therefore the quality.

The remaining oxygen is converted into CO₂, which subsequently results in further slowing down the respiration of the fruits and vegetables. A surplus of CO₂ harms your product, so it must be removed.

Ethylene gas (C₂H₄) is a result of metabolism and stimulates the ripening process and therefore the aging process. Ethylene can accumulate in closed surroundings, but also in open ones, which will result in shorter shelf life of your product. To slow down these processes, this damaging ethylene gas is removed from the air, giving the fruits and vegetables no opportunity to ripen faster.

